



Lunch Salads

(Minimum of 25 Guests Per Entree)

Served with rolls, butter & your choice of one dessert

Freshly brewed regular coffee, decaffeinated coffee, iced tea and an assortment of hot teas

Chef's Salad

Chopped hearts of romaine, oven roasted turkey, applewood smoked bacon, Persian cucumber, baby heirloom tomatoes, organic cage free eggs, spiral carrots, served with cucumber vinaigrette

\$34.24 Inclusive per person

Papaya-Lemon Chicken Salad

Chopped hearts of romaine, grilled chicken breast, Hawaiian papaya, mandarin oranges, medjool dates, strawberry hearts, toasted almonds, served with blood orange vinaigrette

\$35.98 Inclusive per person

Spring Salad

Mixed field greens, grilled chicken breast, blackberries, raspberries, citrus segments, Haas avocado, blue cheese crumbles, toasted almonds, organic cage free eggs, served with white balsamic vinaigrette

\$35.11 Inclusive per person

Strawberry Spinach Salad

Baby spinach, grilled chicken breast, strawberry hearts, medjool dates, toasted almonds, goat cheese, crumbles, raspberry vinaigrette

\$33.73 Inclusive per person

BBQ Chicken Salad

Mix of Iceberg & hearts of Romaine, grilled BBQ chicken, fire roasted corn kernels, baby heirloom tomatoes, scallions, black beans, crispy tortilla strips, cheddar & Monterey jack cheese, served with chipotle ranch dressing

\$32.10 Inclusive per person



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Apple Chicken Cranberry Walnut Salad

Mixed field greens, grilled chicken breast, fuji apples, candied walnuts, dried cranberries, gorgonzola crumbles, cinnamon vinaigrette

\$34.53 Inclusive per person

Chilled Poached Salmon Apple Salad

Baby Arugula, herb poached Atlantic salmon, Granny Smith Apples, Sweet Cranberries, Candied Walnuts, European Cucumber, Roasted Corn Kernels, Blue Cheese Crumbles, Blood Orange Vinaigrette

\$38.31 Inclusive per person



Lunch Sandwiches

(Minimum of 25 Guests Per Entree)

Served with choice of One side: fresh fruit, potato salad, Cole slaw, macaroni salad

Your choice of one dessert

Freshly brewed regular coffee, decaffeinated coffee, iced tea and an assortment of hot teas

Grilled Chicken Basil Ciabatta

Ciabatta roll, grilled chicken breast, fresh basil pesto, wild rocket arugula, sliced tomatoes, provolone cheese, roasted garlic aioli, served with pomegranate reduction on a ciabatta roll

\$32.95 Inclusive per person

The Game Changer

Hoagie roll, oven roasted turkey, spicy capicola, genoa salami, iceberg lettuce, sliced tomatoes, red onions, pepperoncini, provolone cheese, served with Italian vinaigrette on a hoagie roll

\$32.22 Inclusive per person

The Ultimate Vegetarian

Baby spinach, Roasted portobello mushrooms, grilled zucchini & squash, slice tomatoes, Bermuda onions, basil pesto on a vegan brioche bun

\$29.90 Inclusive per person

Croissant Turkey Club

Golden medium croissant, oven roasted turkey, iceberg lettuce, sliced tomatoes, applewood smoked bacon, Haas avocado, cheddar cheese, served with ranch dressing on a baked croissant

\$32.69 Inclusive per person

Roast Beef Pinwheels

Thinly shaved slow roasted roast beef, garden tangy arugula, sliced tomatoes, cheddar cheese, roasted red pepper cream horseradish on a spinach herd tortilla

\$32.53 Inclusive per person



Luncheon Plated Entrees

(Minimum of 25 Guests Per Entree)

Luncheon entrees served with rolls, butter & your choice of one dessert
Freshly brewed regular coffee, decaffeinated coffee, iced tea and an assortment of hot teas

Honey Garlic Glazed Chicken

Served with brown rice, pineapple ginger relish, citrus glaze and fresh seasonal vegetables

\$34.46 Inclusive per person

Grilled Prime Flat Iron

Served with garlic mash potatoes, chimichurri sauce and fresh seasonal vegetables

\$34.27 Inclusive per person

2- Piece Boulevards Fried Chicken

Duo of the breast & drumette, served with garlic mash potatoes, cream corn & Cole slaw

\$33.51 Inclusive per person

Pan Seared Stripped Bass

Served with Saffron risotto, pineapple ginger relish, lemon beurre Blanc and fresh seasonal vegetables

\$45.54 Inclusive per person

Chef's Signature Slow Braised Short Ribs

Served with potato gnocchi smothered in a garlic cream, blistered tomatoes, red wine reduction and fresh seasonal vegetables

\$38.96 Inclusive per person

Chicken Piccata

Served with herb rice pilaf, lemon caper sauce and fresh seasonal vegetables

\$31.19 Inclusive per person

Lasagna Bolognese

Ground beef ragu, shaved pecorino Romano, served with fresh basil, chunky marinara sauce and fresh seasonal vegetables

\$33.11 Inclusive per person



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Macadamia Crusted Mahi

Served with coconut rice, mango chutney, champagne citrus beurre Blanc and fresh seasonal vegetables

\$42.30 Inclusive per person

Stuffed Pork Tenderloin

Filled with baby spinach, caramelized onions & applewood smoked bacon, Swiss cheese, served with garlic mash potatoes, honey mustard beurre Blanc and fresh seasonal vegetables

\$32.60 Inclusive per person

Classic Chicken Marsala

Served with herb polenta, duo of wild mushrooms & sundried tomatoes, fresh basil, marsala wine sauce and fresh seasonal vegetables

\$33.73 Inclusive per person

Braised Beef Cheeks

Served with Au gratin aged cheddar potatoes, served with a demi-glace and fresh seasonal vegetables

\$32.13 Inclusive per person

Garlic Herb Crusted Salmon

Served with Jasmine rice, tomato basil relish, yellow pepper coulis and fresh seasonal vegetables

\$38.78 Inclusive per person



Luncheon Buffet Menu Selections

(Minimum of 50 Guests)

All buffet menus are accompanied with freshly brewed regular coffee, decaffeinated coffee, iced tea and an assortment of hot teas

American Picnic Buffet

Broccoli & Cheddar Soup

Spinach tortellini salad & Cole slaw

Choice of either: grilled hamburger patties or grilled chicken breast

Brioche buns

Display of: green leaf lettuce, slice tomatoes, red onions, kosher pickle spears

Assorted cheeses

Mayonnaise, deli mustard, ketchup & Thousand island dressing

Choice of served dessert

\$37.76 Inclusive per person

Italian Picnic Buffet

Italian Wedding Soup

Tri-color Insalata with baby spinach, radicchio & garden tangy arugula

Buffalo mozzarella pearls, baby heirloom tomatoes, pepperoncini's, Bermuda onions, blue cheese crumbles, cucumber lime vinaigrette

Cajun chicken alfredo

Lasagna Bolognese

Herb polenta

Sautéed fresh market vegetables

Garlic bread

Choice of dessert

\$41.87 Inclusive per person



Deli Picnic Luncheon

Chicken Noodle Soup

Chopped House Salad

Romaine & iceberg mix, Persian cucumbers, baby heirloom tomatoes, Bermuda onions, spiral carrots, herb croutons, buttermilk ranch dressing

Selection of sliced proteins meats to include:

Slow roasted beef, smoked turkey breast, grilled chicken breast

Choice of one: Hoagie rolls, ciabatta rolls or brioche bun

Assorted cheeses

Leaf lettuce, mayonnaise, deli mustard, ketchup & Thousand island dressing

Seasonal fruit & berries display

Choice of served dessert

\$40.85 Inclusive per person

Ocean's Beauty Picnic Buffet

New England Clam Chowder

Roasted Beef Salad

Mixed kale, golden & candy stripe Chioggia beets, Anjou pears, candied glazed pecans, goat cheese crumbles, white balsamic vinaigrette

Shrimp scampi with linguini pasta & alfredo sauce

New Zealand pink snapper with strawberry & citrus relish, cilantro beurre Blanc

Wild mushroom risotto

Sautéed fresh market vegetable

House baked French dinner rolls & butter

Choice of served dessert

\$50.11 Inclusive per person

Midwest Style Barbeque Picnic

Cheeseburger Soup

Chef's Cobb

Organic hearts of romaine, baby heirloom tomatoes, cage free boiled eggs, Bermuda onions, blue cheese dressing

BBQ baby back ribs

BBQ chicken breast

Baked truffle mac & cheese

Corn on the cobb

Corn Bread & Butter

Choice of served dessert

\$42.12 Inclusive per person



Cantina's Picnic Buffet

Street Corn Soup

So Cal Baja Salad

Organic hearts of romaine, roasted red peppers, baby heirloom tomatoes, Haas avocado, smoked paprika tortilla strips, cotija cheese, chipotle dressing

Skirt steak fajitas with mix peppers, onions & fresh cilantro

Pollo con Mole

Frijoles borrachos & Spanish rice

Flour tortillas, Pico de Gallo, roasted salsa, crème Mexicana, queso fresco, limes, shredded cheddar & Monterey jack cheese

Choice of served dessert

\$43.57 Inclusive per person

Trio Salad Picnic Buffet

Hot soups selection (1): Gazpacho, roasted butternut squash, wild rice & vegetable

Mixed field greens, herb croutons, baby heirloom tomatoes, Persian cucumber, applewood smoked bacon, Bermuda onions, cheddar & Monterey jack cheese

White balsamic & Ranch dressing

Seasonal fruit & berries display

Albacore tuna salad, Chicken pecan salad & crab salad

Choice of one: Hoagie rolls, ciabatta rolls or brioche bun

Assorted cheeses

House baked dinner rolls

Choice of served dessert

\$33.44 Inclusive per person